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HOUSEHOLD

**Dried Fruits And
Their Uses**

CALAFORNIA PRUNES.

Dried fruits should be soaked
for many hours before being
cooked.California Prunes should be
soaked twenty-four to thirty-six
hours in clear cold water, and
those of us who have eaten it
after such treatment can sub-
stantiate the claim. The soak-
ing restores the fruit to its origi-
nal size and flavor. The fruit is
then allowed to simmer gently
for a few minutes in the water
in which it has been soaked.Fry this with California
prunes, and you will be surpris-
ed at their sweetness, requiring
no sugar for the ordinary taste.
Perhaps no fruit loses so much
of its lusciousness as the peach
in drying, canning or preserv-
ing, and yet the dried peaches
which have been soaked the pre-
scribed hours and served with
sugar and cream almost defy
detection.The apricot, is also most de-
lectable when so prepared. So
many who have tried and failed
to make an appetizing dish for
the children from the dried
fruits will find the solution in
the soaking for hours and the
simmering for minutes. The
golden rule is never to throw
away the water in which the fruit
has been soaked, for in it lies
half the virtue of your "sauce";
simply rinse the fruit thorough-
ly before putting it to soak.

JELLIED PRUNES.

Take one half-pound prunes,
two cups cold water, one half-
box granulated gelatin, one half-
cup cold water, one cup sugar,
one half-cup orange juice two
tablespoons lemon juice, al-
monds.Wash and pick over prunes
and soak overnight in cold wa-
ter to cover. In the morning
place on range and bring to boil-
ing point, and let cook in water
in which they were soaked gen-
tly until prunes are tender.
Strain the liquor. There should
be one and a-half cups. Stone
each prune carefully, cutting an
opening in the side of each.
Blanch and delicately toast as
many almonds as you have
prunes. Insert an almond in
each prune set them aside until
needed.Prepare the jelly as follows:
To the prune liquor add the or-
ange and lemon juice. Soak
the gelatin in half-cup of cold
water, dissolve it over hot water,
and add to fruit juice; add sug-
ar, strain. Pour some of the
mixture into a mould (previ-
ously wet in cold water) to the de-
pth of one-fourth inch, place on
ice until set, dispose prunes over
this, and add more liquor to
cover prunes, cool and repeat
until both prunes and liquid are
used.Cool and turn out on a dish
and serve. The prunes may be
moulded in fancy individual
moulds, and are attractive when
served surrounding a cold boiled
tongue in aspic jelly.

PRUNE PIE.

Soak and stew the prunes in a

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little water and sweeten to taste.
Simmer until the syrup is quite
thick. Line a sandwich tin with
pastry. When nicely browned
in the oven lay the prunes which
must have the stones removed,
in the pastry case. Pour the syr-
up over the stand in the oven
for a few minutes to glaze.
Adults as well as children love
these pies, and the filling does
not cost nearly so much as the
preserve required for the ordi-
nary open tart.

DRIED FRUIT ON CROUTES

Dried fruits if well soaked in
water and then simmered in a
syrup made with sugar and
water, are nice if placed on crout-
es of fried bread. Place a peach
or apricot with the outside
uppermost on top of each croute.
Fill the centre with whipped
cream and serve. Another meth-
od is to dip the slices of bread
into a sweetened mixture of beat-
en egg and milk, and then fry
them in butter. The halves of
peach or apricot are laid on
these, and a band of whipped
cream spread around the fruit.
The dish then resembles poach-
ed eggs on toast, and a delicious
and inexpensive sweet, as the
cream can be replaced if neces-
sary by whipped white of egg,
nicely sweetened and flavored.

DATE CAKE.

Take three-fourths cup butter,
one and one-half cups sugar,
three eggs, whites and yolks
beaten separately, one teaspoon
lemon extract, one-quarter tea-
spoon mace, one-half cup milk,
three cups pastry flour, one tea-
spoon cream of tartar, and one-
half teaspoon soda, or four tea-
spoons baking powder, one-half
cup of dates.Cream the butter, add sugar
gradually, beating constantly;
add the egg yolks beaten thick
and light, then the extract. Sift
flour (reserve one-fourth cup)
with soda, cream of tartar, or
baking powder and mace, and
add alternately to first mixture
with milk. Stone the dates and
cut them in thin slices with a
sharp knife. Flour them with
the reserved flour and add to
mixture. Lastly, cut and fold
in the whites of eggs beaten stiff
and dry. Bake in loaves the
shape of miniature "tin" loaves
for forty-five minutes in a mod-
erate oven. This is the basis of
countless varieties of cake. Any
kind of fruit or nuts may be ad-
ded to this mixture. For nut**Woodstock Woodworking
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cake add one cup of finely chop-
ped walnut. For currant cake
add one cup of currants in place
of dates, etc.**Bad Harvest Due In
Germany**London, May 12.—The Daily
Telegraph's Rotterdam correspond-
ent says, according to reliable in-
formation he has received, Ger-
many's next harvest is bound to
be a failure."It is this hopeless prospect for
the future," he says, "that has
impelled the German government
to a desperate peace venture,
through the medium of negotia-
tions with the United States. The
failure of the harvest is due en-
tirely to the blockade. German
crops will be poor because Ger-
man ground is impoverished and
the ground is impoverished be-
cause the British navy has cut off from
Germany all its overseas supplies,
first, of cattle feeding stuff; sec-
ond, of artificial fertilizers. In all
parts of the empire farmers have
reported that their land will not
this year bear its full yield."With this fact now before it
the government knows that even if
starved off in the meantime famine
next winter is inevitable.

Paris, May 12.—Senator Ber-

enger, writing in to-day's Matin,

says that "the key to the war lies

in the possession of the Bray val-

ley between Verdun and Metz.

"Since the war began," says

Senator Berenger, "France, having
lost the Bray valley, must all the
iron required from England and
America, while Germany, having
occupied the whole of the Bray valley,
is able to add 21 million tons to her
own annual output. This explains
the assiduity of Germany at
Verdun. They want to capture
the fortress so as to be able to
prevent the French from attacking
Metz."In a confidential memorandum
addressed on conditions of future
peace by German delegates to the
international association in May 20,
1915, the following paragraph oc-
curred."If the production of iron and
steel had not doubled since August,
1914, the continuation of the war
would have been impossible. The
Bray region now produces 60 or
80 per cent. of our requirements,
and if this production were ham-
pered the war would be practically
lost."**Unconquerable Belgium**London Chronicle—Belgium has for
the time being lost her freedom, but
she retains her unconquerable soul and
the day of her deliverance from bond-
age to the oppressor is drawing nearer.
We will never sheathe the sword until
Belgium is restored to her full national
rights, and until generous reparation is
made to her for all that she has suffer-
ed. There are other aims in this war
precipitated by Germany's unholy am-
bition; but the restoration of Belgium's
national independence is the foremost
aim; and whatever the cost the Allies
will continue the war until that aim is
fully realized.**FOR SALE**

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